



LEACOCK'S MADEIRA



SCORES

88 Points, Wine Spectator, 2010

5 YEAR OLD FULL RICH

Leacock's Madeira was established in 1760 and in 1925 formed the original Madeira Wine Association in partnership with Blandy's Madeira. In 1989, the Symington family, renowned fourth generation Port producers, entered a partnership with Leacock's in what had then become the Madeira Wine Company, which also represents Blandy's, Cossart Gordon and Miles. The Blandy's family have continued to run Leacock's in the 21st century.

THE WINEMAKING

Fermentation off the skins with natural yeast at temperatures between 75°F and 78°F, in temperature controlled stainless steel tanks; fortification with grape brandy after approximately 48 hours, arresting fermentation at the desired degree of sweetness. Aging was carried out in American oak casks in the traditional 'Canteiro' system. This comprises of the gentle hating of the wine in the lofts of the lodges in Funchal. Over the years the wine is transferred from the top floors to the middle floors and eventually to the ground floor where it is cooler. After this gradual 'estufagem' the wine underwent racking and fining before the blend was assembled and bottled.

TASTING NOTE

Deep, dark and golden brown color. Characteristic bouquet of Madeira with notes of dried fruits and toffee. Sweet and full-bodied with a long oaky aftertaste.

WINEMAKER
Francisco Albuquerque

GRAPE VARIETAL
Tinta Negra

DECANTING
Not required

STORAGE & SERVING
Leacock's 5 Year Old Rich is a superb accompaniment to dessert dishes, especially fruit, cake, chocolate and soft chesses.

WINE SPECIFICATION
Alcohol: 19% vol
Total acidity: 6.0 g/l tartaric acid
Residual Sugar: 120 g/l

UPC: 094799040064